

Rules and Regulations UBD Trade Lot BBQ Cook-Off

IT IS THE RESPONSIBILITY OF ALL PARTICIPANTS TO READ, UNDERSTAND, AND COMPLY WITH THE RULES, REGULATIONS AND TERMS OF THE EVENT. ALL DECISIONS BY THE ORGANIZERS ARE FINAL.

THE PURPOSE OF THIS EVENT IS A FUNDRAISING ACTIVITY BY THE ALTAVISTA BAND BOOSTERS TO BENEFIT THE ACS BAND PROGRAM AND ITS STUDENTS. LET'S REMEMBER WE ARE HERE TO SUPPORT THESE STUDENTS AFTER A CHALLENGING YEAR AND TO HAVE FUN!

Definition of Terms

HOST: Altavista Trade Lot Operated by the Altavista Band Boosters Inc.

CONTEST COMMITTEE: Individuals who are serving in official organizational capacity at this cook-off. **TBD**

HEAD COOK: The person designated by the cooking team to be in charge and responsible for that team. When registering, the team must designate/name this individual to represent that team.

HEAD JUDGE: The person designated by the contest committee to be in charge of the cook-off judging. The head judge is responsible for organizing the judging process to ensure fair and impartial judging. The head judge should advise their judges to refrain from tasting contest meats before judging.

The head judge from the contest committee will make the final ruling on any cook-off related discrepancies.

CONTEST MEATS: Contest meats must be raw or uncured pork butts, beef or pork ribs

ENTRY FEES AND APPLICATIONS

PROS- \$50.00 entry fee

AMATEURS- \$10.00 entry fee

Entry application to Altavista Band Boosters required

DEADLINE MAY 21, 2021

ALL FEES ARE NON-REFUNDABLE

(one exception would be return of Covid restrictions by state government)

Contest will go forward rain or shine

ALL APPLICANTS ARE REQUIRED TO APPLY FOR A HEALTH CERTIFICATE THROUGH THE CAMPBELL CO. HEALTH DEPARTMENT.

You must apply for and pay all fees to the Health Dept. **TWO (2) weeks** prior to the competition, **MAY 21, 2021**. If you fail to apply you will **NOT** be allowed to compete and forfeit all fees.

General Barbecue Cook-Off Rules

1. This is a cooking contest and it is intended there be no further distinctions regarding entry classifications. There are TWO classes for this event- PRO and AMATEUR. Those in the PRO category are competing for trophies, prize money and may sell their product at the event. Amateurs are competing for trophies and bragging rights.

2. Only ONE team per barbecue pit will be allowed. Where cooking rigs contain two separate pits, two teams may cook (one team per pit). Multiple entries for contest meats from any one team will not be allowed. Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Spaces are in one of the following configurations: **20ft X 18ft or 40ft X 10ft**. 20 X 18 will be the standard unless the team requests the 40 X10 arrangement.

If they choose contestant may set up on as early as after 5pm Thursday June 3rd if they intend to cook and sell Friday and/or Saturday Friday June 4th. **Teams must notify event organizers in advance if they will be setting up on June 3rd**. The Altavista Band Boosters are NOT RESPONSIBLE for any thefts, losses or acts of God or nature or weather-related events that occur on the Trade Lot. You spend the night at your own risk.

All local laws and ordinances of the Town of Altavista as well as all State Laws must be followed. Violations by team members may result in disqualification of the team and loss of all entry fees and prize money.

3. Barbecue, for the purpose of this contest, is defined as raw or uncured meat prepared over a wood or charcoal fire, basted or not, as the cook sees fit. Amateurs may prepare using wood, charcoal or propane.

4. All Meat must come from USDA inspected and approved source. Receipt of purchase from source must be provided. Once meat has been approved it must not leave the contest area.

5. All entries must be prepared in as sanitary a manner as possible. All applicable local health department rules and regulations must be complied with. The health department inspector is regarded as a member of the contest committee.

6. All applicable local fire department rules and regulations must be complied with.

7. Pro category- All fires used to prepare meat in this contest must be of wood or charcoal. No gas or electric cooking equipment will be allowed.

Amateur category- wood, charcoal and propane allowed.

Electrical powered accessories such as spits are permitted.

8. Fires are not to be built on the ground. All cooking must be on a grill, grill rig, or a similar apparatus.

9. Absolutely no firearms or explosives will be allowed. No ALCOHOLIC BEVERAGES are allowed.

10. There will be no refund of entry fees for any reason and the decision(s) of the host contest committee head judge and judges are final.

12. There is water available on the Trade Lot on a limited basis. See the organizer for more information.

Electrical hookups are **NOT** available at the Trade Lot. Generators are allowed for use by teams but generators and fuel are NOT supplied by the organizers.

Cook/Team Responsibilities

1. Each team is responsible for the maintenance and cleanup of its cooking area. The head cook will be responsible for the conduct and behavior of team members and guests. Any team leaving its space in such a condition that the space requires additional clean-up will be disqualified from participation at future events.

Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes.

2. Each cooking team will designate one person as head cook and one person as an alternate. There may be as many assistants as the head cook deems necessary.

3. Each team should be equipped with a readily available and visible working fire extinguisher. Minimum suggested is 5lb. ABC.

4. All amplified sound systems should be used in moderation throughout the cook-off. A "quiet time" period will be in effect between 11 p.m. and 6 a.m. on contest nights. The excessive and/or continued disturbing use of equipment will not be allowed during this time period. Anyone refusing to abide by this rule will be removed from the cook-off site.

5. NO ALCOHOLIC BEVERAGES ALLOWED on the Trade Lot area. Intoxicated team members will be grounds for immediate disqualification and removal from the Trade Lot.

6. Competing cooks are not allowed to judge and judges are not allowed to cook. Judges must not be associated with any cooking team or team member in any way that would cast suspicion upon the integrity of the judging process. These rules are intended to be fair and equitable to each and every contestant.

7. The following cleanliness and safety rules will apply as well as all rules required by the Campbell Co. Department of Health:

a. No use of any tobacco products while handling meat.

b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.

c. Shirt and shoes are required to be worn.

d. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.

e. First aid is not required to be provided by the contest, except at the election of the contest organizer.

f. Prior to cooking, meat must be maintained at 40° F or less.

g. After cooking, all meat: Must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less

h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

i. gloves are required while handling any food, masks are required while facing or serving the public.

SAFETY OF PARTICIPANTS, JUDGES, AND THE PUBLIC ARE TOP PRIORITY!

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests:

A cook team is responsible jointly and severally for its head cook, its team members and its guests.

a. Excessive use of alcoholic beverages or public intoxication with a disturbance.

b. Serving alcoholic beverages to the general public.

c. Use of illegal controlled substances.

d. Foul, abusive, or unacceptable language or any language causing a disturbance.

e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 9:00 p.m. on contest nights and will last until 7:00 a.m. unless otherwise determined by the event.

f. Fighting and/or disorderly conduct.

g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.

Judging Turn-In Requirements

There will be three entry categories: **pulled pork, ribs and side dishes.**

1. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container.

2. Each contestant should submit sufficient product, sliced to facilitate adequate judging of the entry by the 5-judge panel. If not enough product is provided, the judges will be instructed to do the best they can but not penalize the other contestants they are judging.

3. A blind judging system is based on a duplicate numbered ticket (e.g. theatre ticket) which will be utilized in all judging categories.

Blind judging consists of one-half of the double ticket being enclosed in a small envelope and being secured (usually by duct tape) to the BOTTOM of the turn-in container. The second half of the ticket is placed inside the judging container.

When receiving the judging containers, the head cook prints his name on his half of the ticket in the presence of contest committee personnel.

Any container that appears to have been deliberately marked or altered will be referred to the head judge who will rule on disqualification.

Damaged containers will be replaced by the head judge. Damaged containers and all tickets must be turned in to the head judge at this time in order to receive a new container.

4. All entries will be scored on a scale of 1 through 10 in each of the judging criteria, with 10 being the best. The score each entry will be based on three categories: Appearance, Taste, Tenderness (meat) Appearance and Taste (side dishes)

5. Until announcements are made, the taped envelope should remain attached to the top three category winners' judging containers. At the time winners are announced, the taped envelope will be removed from the container (on stage) and opened by one contest official. A, second official will announce the number. The head cook or team member must present the corresponding half of that ticket to the head judge who will confirm that the numbers match, and announce the head cook's name and team name.

6. To determine grand champion: If there is a tie, the pulled pork score will be used to break the tie. If there is still a tie, the ribs score will be used next as the tie breaker. The side dish score will be used as last tie breaker. If there is still a tie a coin flip will determine the winner.

Only Judges, Contest Reps and necessary support staff are allowed in the judging during the judging process. No other activities are permitted in the judging area during the judging process.

PRIZES AND AWARDS

PRO- Trophies for 1st, 2nd, 3rd Places in each category and trophy for overall champion. Prize money is contingent on number of entries and we cannot guarantee a set money award in advance. Remember the Boosters are a 501c3 not-for-profit organization and our funding is limited.

Amateur- Trophies for 1st, 2nd, 3rd Places in each category and trophy for overall champion.

Samples

If a team is giving out free samples then per the health department they must have the full setup that is applicable to those selling food. See the health dept rules for more info.

Food Vendors

Pros that are selling product again must follow all applicable health department rules and regulations. The Altavista Band Boosters are NOT responsible for any food borne illnesses or claims against vendors.

Further all food vendors agree not to sell or distribute items that directly compete with the Altavista Band Boosters concessions stand.

Those items are:

Soda, water, coffee of any kind

French Fries

Mozzarella sticks

Popcorn

Quesadillas

Deep Fried Oreos

Hot Dogs

Again, a major amount of funding for the band programs comes from concession sales and every dollar goes a long way with us. Thank you for your cooperation and understanding.